

CAVIAR & BANANAS

MARITIME CATERING MENU

Please Allow 72 Hours Notice – Six person minimum – All orders are prepared on high quality disposable platters and come with service utensils, plates, flatware and napkins.

CHEF'S SELECTION CHARCUTERIE BOARD:

Fine Cured Hams/ Dried Sausages/ Housemade Pates/ Terrines/ Cornichons/ Mustards/
Olives/ Housemade Crostini
Small (up to 5 guests) \$55/ Medium (up to 10 guests) \$90/ Large (up to 15 guests) \$130

CHEF'S SELECTION ANTIPASTO BOARD:

Cured Imported Meats/ Roasted Peppers/ Housemade Mozzarella/ Parmigiano Reggiano/
Assorted Seasonal Pickled Vegetables/ Assorted Olives & Almonds/ Housemade Crostini
Small (up to 5 guests) \$55/ Medium (up to 10 guests) \$90/ Large (up to 15 guests) \$130

HOUSEMADE HUMMUS:

Choice of Classic or Edamame/ Lavash Chips/ Assorted Crudités
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80

FRESH HAND ROLLED SUSHI:

Chef's Selection Fresh Assorted Sushi/ Soy Sauce/ Ginger/ Wasabi (6 pcs per person)
Small (up to 5 guests) \$40/ Medium (up to 10 guests) \$75/ Large (up to 20 guests) \$150

BBQ SPICED SHRIMP OR CLASSIC CHILLED SHRIMP COCKTAIL:

Tomato Honeycomb/ Classic Cocktail Sauce/ Lemon Wedges (1/3 lb.- 5-6 pcs. pp)
Small (up to 5 guests) \$70/ Medium (up to 10 guests) \$140/ Large (up to 20 guests) \$280

HAM BISCUITS: \$2.00 each (*minimum 2 dozen*)

Mini House Made Biscuit Sandwiches with Benton's Farm Country Ham

TEA SANDWICH SELECTIONS: \$2.00 each (*minimum 2 dozen per selection*)

- **Chicken Pecan Salad:** Honey/ Roasted Nuts/ Wheat Bread
- **Serrano Ham and Cheese Square:** Manchego/ Dijon Butter
- **Double Decker Cucumber:** Pickled Radish/ Meyer Lemon Spread
- **Pimento Cheese "Linzer" Sandwich:** Roasted Red Pepper Jam/ Pumpernickel

BY THE QUART:

- **Benne Seed Wafers/ Cheese Straws/ Candied Cinnamon Pecans/ Herbed Mixed Nuts/ Spiced Mixed Nuts/ House Made Granola** \$15-\$25 per Quart Container

COLD DIP SELECTIONS:

- **Arugula-Pesto Goat Cheese Spread/ Roasted Red Pepper Hazelnut Spread/ Caramelized Onion & Garlic Spread/ Truffle Goat Cheese and Balsamic Crispy Lavash Chips**
- **Housemade Salsa & Guacamole/ Black Bean Dip/ Tomatillo-Avocado Dip Tri-Color Tortilla Chips**

- **Beet, Goat Cheese & Orange Zest/ Classic Tomato Bruschetta/ Classic Olive Tapenade/ Caprese/ Tuscan White Bean with Fennel**
House Made Crostini
Small (up to 5 guests) \$25/ Medium (up to 10 guests) \$50/ Large (up to 20 guests) \$100
**priced per 1 dip selection*

CANAPE SELECTIONS: **priced per piece, 2 dozen minimum per selection*

- **RARE TUNA CROSTINI:** \$3.00
Truffled White Bean Puree/ Olive Tapenade
- **“POTATO SKINS FOR GROWN-UPS”:** \$3.00
Smoked Salmon/ Crème Fraiche/ Chives/ Caviar
- **DUCK CONFIT CANAPES:** \$2.75
Duck Confit/ Aged Gouda/ Fig Preserves/ Black Pepper Mayo/ Pickled Red Onion
- **INDONESIAN SPICED CHICKEN SATAYS:** \$2.50
Peanut Dipping Sauce
- **GREEK SKEWERS:** \$2.50
Feta/ Artichoke/ Marinated Olives/ Grape Tomato/ Oregano Vinaigrette
- **TOMATO/ WATERMELON/ FETA SKEWERS (seasonal):** \$2.50
Feta/ Seedless Watermelon/ Grape Tomato/ Vanilla Vinaigrette
- **C&B SLIDERS:** \$3.00 each
Slow Braised BBQ Pork/ House Made Pickle
BBQ Duck Confit/ Pickled Red Onion

PLATTERED SELECTIONS : (4 oz. per person, sliced, served room temperature)

- **FIVE HERB RUBBED PRIME BEEF TENDERLOIN**
Small (up to 5 guests) \$60/ Medium (up to 10 guests) \$120/ Large (up to 20 guests) \$180
Horseradish Crema or Béarnaise Cream
- **COCOA DUSTED SEARED BUTCHER STEAK**
Chimichurri
Small (up to 5 guests) \$50/ Medium (up to 10 guests) \$100/ Large (up to 20 guests) \$150
- **BBQ SPICED GRILLED PORK LOIN**
Roasted Corn-Bacon Relish
Small (up to 5 guests) \$40/ Medium (up to 10 guests) \$80/ Large (up to 20 guests) \$120
- **MIXED BREAD BASKET:** Small (8-10 guests) \$10/ Large (15-20 guests) \$15

Breakfast and Lunch Options Available

*Specialty Drinks Available: Sweet Tea Vodka/ Lemonade/ Pomegranate Margaritas/ Classic Mojitos
Beer, Wine, and Other Beverages Available*

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